No.	Basic starch	SCA	Wo	Cond.	Ho	Q	Tp	Rs
		[%]	[%]		[%/h]		[°C]	[%]
Example 1: Corn Flakes								
WS 77-0	Corn flour	20	22	85°C/30 min	76	2.1	103	6
WS 78-0	Corn flour	15	24	75°C/30 min	108	2.4	98	5
WS 77-1	Corn flour	20	22	85°C/30 min	180	2.7	105	5
WS 77-2	Corn flour	20	22	85°C/30 min	300	3	103	4
WS 78-1	Corn flour	15	24	75°C/30 min	480	3.5	101	3
Example 2: Potato snack								
KS-0	Potato flour	0	20	none	850	>10	-	1
KS 1	Potato flour	20	17	125°C/30 m	30	1.7	112	7
KS 2	Potato flour	15	20	110°C/30 m	180	2.9	104	5
KS 3	Potato flour	15	20	110°C/15 m	252	3.2	102	4
KS 4	Potato flour	10	22	90°C/30 min	360	2.7	92	3
KS 5	Potato flour	5	24	80°C/30 min	540	3.1	78	2
Example 3: Corn chips								
WS 57-1	Cornstarch	0	27	none	1000	>10	-	1
WS 57-2	Cornstarch	0	27	50°C/30 min	950	>10	-	1
WS 57-3	Cornstarch	0	27	70°C/30 min	840	8	50	1
WS 57-4	Cornstarch	0	27	25°C/1 d	800	7	53	1

WS 58-1	Cornstarch	10	24	none	600	5	64	3
WS 58-2	Cornstarch	10	24	70°C/30 min	380	3.2	70	4
WS 58-3	Cornstarch	10	24	90°C/30 min	320	3.1	94	4
WS 58-4	Cornstarch	10	24	25°C/1 d	190	2.8	92	5
Example 4: Chips & Pringles								
Potato chips		0			880	>10	-	1
Potato Pringles		0			980	>10	-	1
CP 5-1		10	15-10	130°C/15 m	410	3.2	91	3
CP 5-2		15	15-10	130°C/15 m	310	2.9	95	5
Example 5: Bread								
BT 7-0	Wheat flour	0	45	25°C/1 h	850		-	1
BT 7-1	Wheat flour	10	45	25°C/1 h	460		92	4
BT 7-2	Wheat flour	enzy	45	25°C/1 h	530		87	3
Example 6: Potato flakes								
Potato flakes		0			820		-	
KF-1	Potato flakes	0	80-14	25°C/1 h	620		69	
KF-2	Potato flakes	10	80-14	25°C/1 h	210		81	
KF-3	Potato flakes	10	17-12	110°C/30 m	540		73	
Kellogg's Corn Flakes					900			
White baguette					1000			1
Whole grain bread					530			9
Pumpernickel					220			17
Native cornstarch					64			3

SCA	Short chain amylose, DP = 24
Wo	Water content during conditioning
Cond.	Conditioning
Ho	Initial hydrolysis rate
Q	Swelling level
Tp	DSC melting point
RS	Percentage of resistant starch/fiber

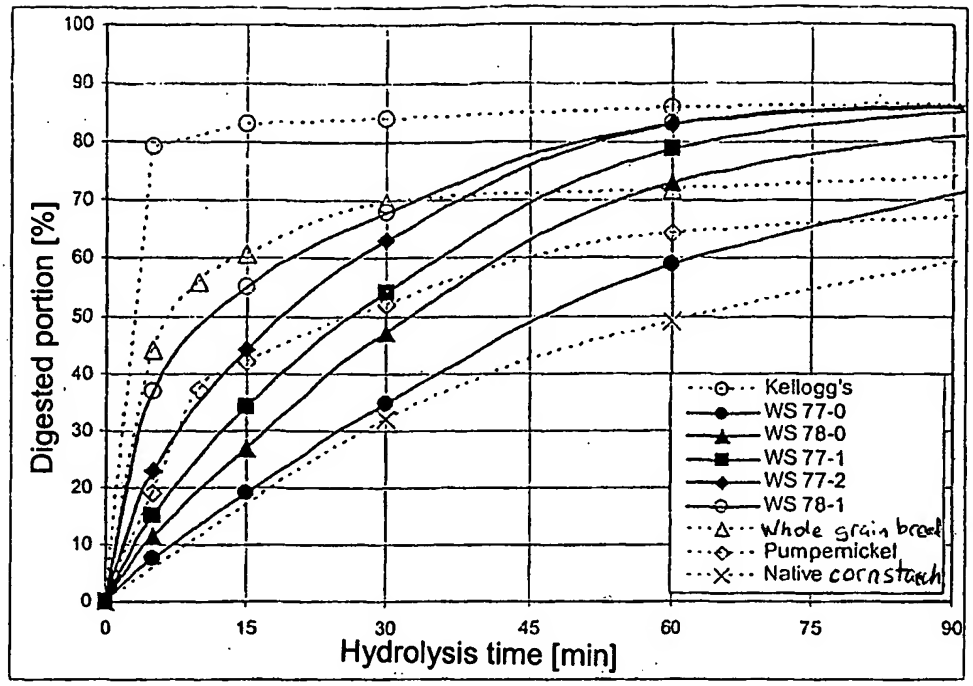
Digested portion [%]
Hydrolysis time [min]
0
10
20
30
40
50
60
70
80
90
100
0
15
30
45
60
75
90
Kellogg's
WS 77-0
WS 78-0
WS 77-1
WS 77-2
WS 78-1
Whole grain bread
Pumpernickel
Native cornstarch

Fig 1

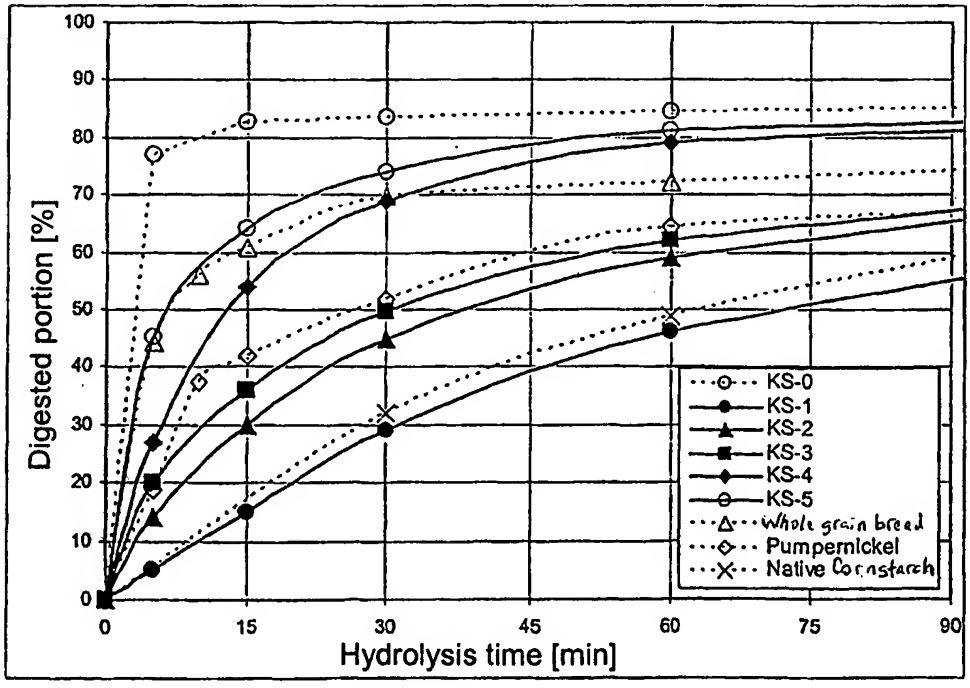
Digested portion [%]
Hydrolysis time [min]
0
10
20
30
40
50
60
70
80
90
100
0
15
30
45
60
75
90
KS-0
KS-1
KS-2
KS-3
KS-4
KS-5
Whole grain bread
Pumpernickel
Native Cornstarch

Fig 2

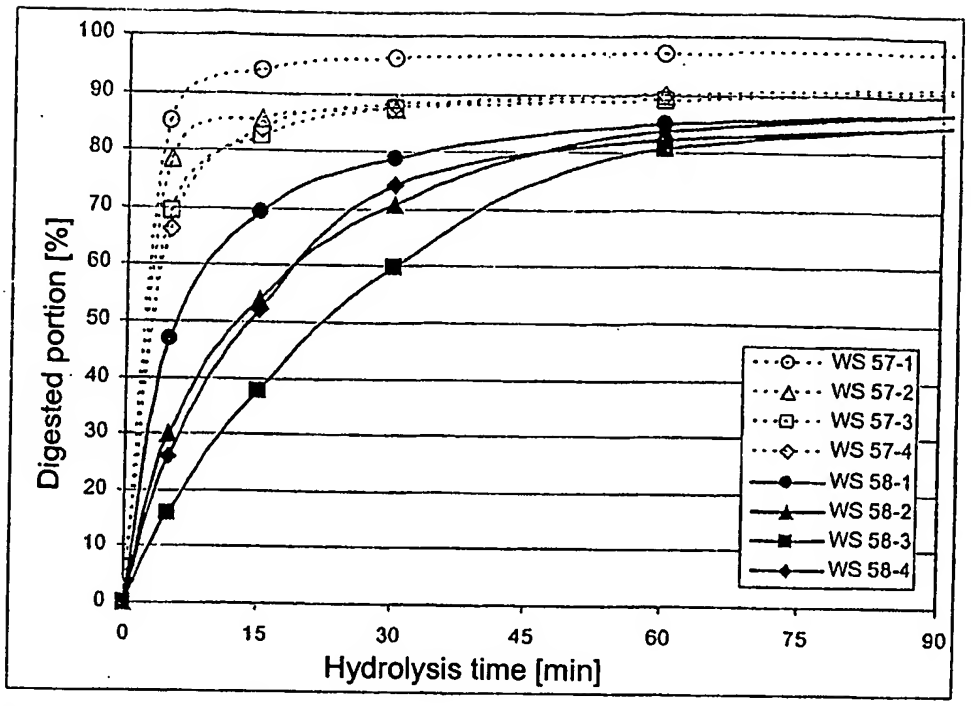
Digested portion [%]
Hydrolysis time [min]
WS 57-1
WS 57-2
WS 57-3
WS 57-4
WS 58-1
WS 58-2
WS 58-3
WS 58-4

Fig. 3

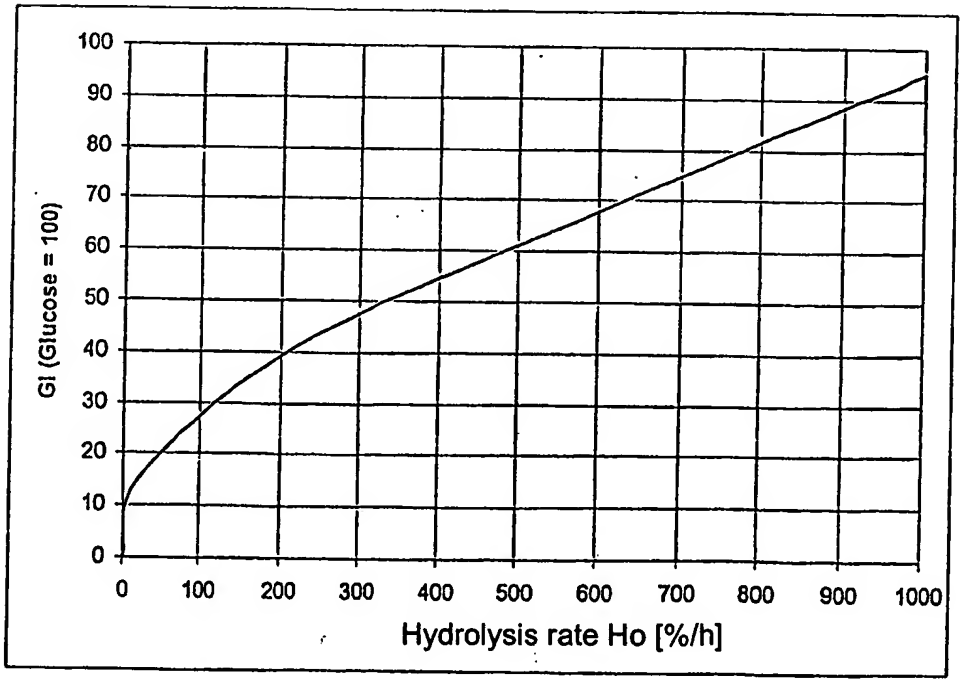
GI (Glucose = 100)
Hydrolysis rate Ho [%/h]

Fig. 4